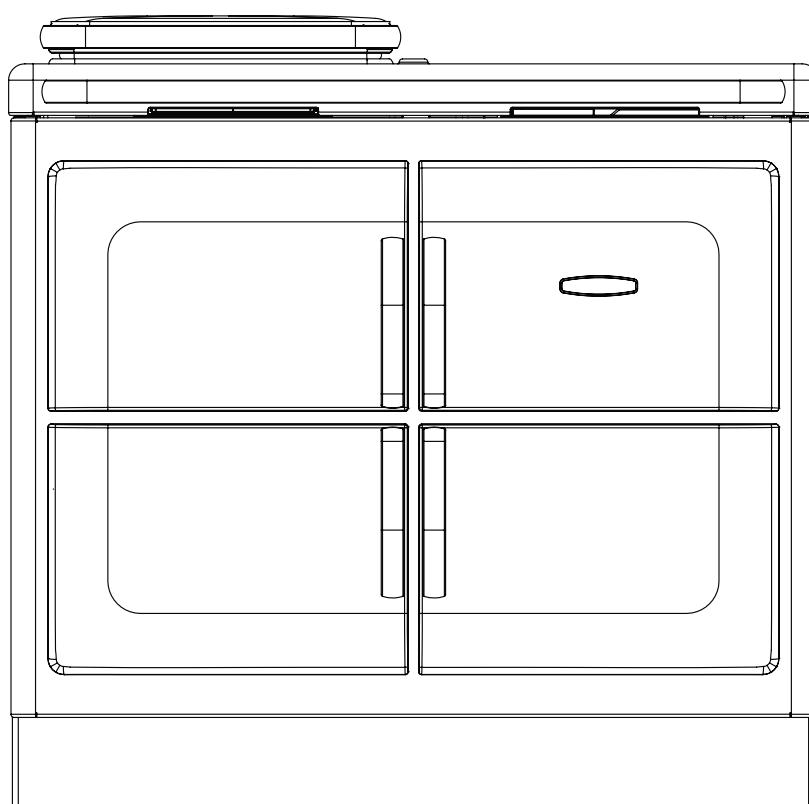




## **Stanley NUA Electric**



## **User Guide & Installation Instructions**

**CAUTION: THIS UNIT IS HEAVY, PROPER EQUIPMENT AND ADEQUATE MANPOWER MUST BE USED IN MOVING THE RANGE TO AVOID DAMAGE TO THE UNIT OR THE FLOOR.**

**REMEMBER**, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require.

**DO NOT** use reconditioned or copy parts that have not been clearly authorised by Stanley.

**PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE  
AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.**

## Useful Information

It maybe useful to make a note of your Stanley appliance Serial Number when it is being installed.

The serial number can be found on the rear of the appliance.

## My Stanley Details:

**Serial No:**

**Stanley Service No:**

**Dealer or store contact  
No:**

**Date of Installation:**

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# 1. Health and Safety

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## Consumer Protection

As a responsible manufacturer, we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used. It is essential that the base or hearth on which the cooker sits should be level and capable of supporting the total weight of one or both units.

The front plinth cover is removable and must not be obstructed by flooring or tiles. If necessary the cooker must be raised by the thickness of the tiles to ensure the plinth can be removed.

- ⚠ Children less than 8 years of age shall be kept away unless continuously supervised. Cleaning and user maintenance MUST not be made by children without supervision.**
- ⚠ CHILDREN SHOULD BE KEPT AWAY FROM THE APPLIANCE AS SOME SURFACES CAN BECOME HOT TO THE TOUCH.**
- ⚠ WARNING: ACCESSIBLE PARTS MAY BECOME HOT DURING USE. TO AVOID BURNS AND SCALDS CHILDREN SHOULD BE KEPT AWAY.**
- ⚠ WARNING: During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the ovens.**
- ⚠ WARNING : Any spillages should be removed from the hotplate lids before they are opened.**
- ⚠ WARNING : This appliance is not intended to be operated by means of an external timer not approved by Stanley or a separate remote-control system.**
- ⚠ CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.**
- ⚠ WARNING: Danger of fire: Do not store items on the cooking surfaces.**
- ⚠ WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or fire blanket.**
- ⚠ IMPORTANT: Oil is a fire risk, NEVER leave pans containing oil or fat unattended during the heating or cooking period.**
- ⚠ Never fill the pan more than one-third fill of fat or oil.**
- ⚠ Installation and maintenance must be performed by a qualified installer or service agency.**

**⚠ WARNING! This appliance must be installed with an appropriate device that will allow permanent disconnection of the Live and Neutral conductors. During Installation or disconnection prior to any electrical work, the appliance must be permanently disconnected from the Supply (Live) and Neutral Conductors.**

**⚠ If a supply cord is damaged it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.**

**⚠ DO NOT use a steam cleaner on your cooker.**

**⚠ To avoid overheating, DO NOT install the cooker behind a decorative door.**

**⚠ For correct installation of the oven shelves, refer to the user instructions.**

**⚠ DO NOT use abrasive pads, caustic cleaners, oven cleaners or metal scrapers to clean the surfaces of the enamel.**

**⚠ IMPORTANT: Stanley recommends Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.**

**⚠ DO NOT put oven doors or resting plates in a dishwasher.**

**⚠ Children should be supervised to ensure that they do not play with the appliance.**

The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

The appliance may contain some of the materials that are indicated below. It is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when handling where applicable, the pertinent parts that contain any of the listed materials that could be interpreted as being injurious to health and safety, see below for information.

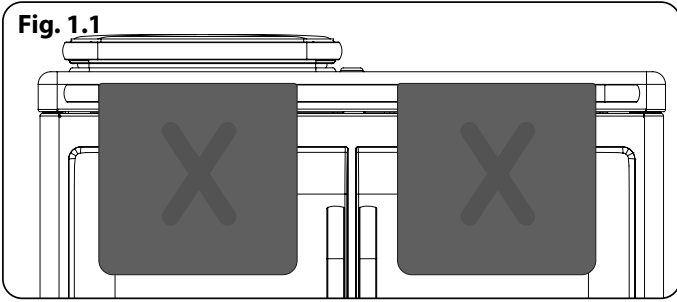
### Glues and Sealants

Exercise caution - if they are still in liquid form use face mask and disposable gloves.

### Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre

May be harmful if inhaled. May be irritating to skin, eyes, nose and throat. When handling avoid contact with skin or eyes. Use disposable gloves, face-masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product, reduce dust with water spray, ensure that parts are securely wrapped.

**Fig. 1.1**



### **General**

- In the event of a fire, cover the pan with a lid and switch OFF the electricity.
- Smother the flames on the hob rather than attempting to remove the pan to the outside.
- Burns and injuries are caused almost invariably by picking up the burning pan to carry outside.

### **Deep Fat Frying**

- Use a deep pan, large enough to completely cover the appropriate heating area.

**DO NOT** hang dish towels on the right hand side of the handrail when the induction hob is in use (**Fig. 1.1**). Doing so will restrict the flow of air through the induction air outlet which could affect performance.

When the oven (s) are on **DO NOT** leave any oven door open for long periods, this will affect the temperature of the oven and may allow controls to become hot.

## 2. Introduction

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As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

Your Stanley is a radiant heat store cooker which combines the design values and cooking principles of the traditional Stanley with the flexibility to turn each cooking area off and on as you require, thereby fitting into your lifestyle beautifully.

Refer to the diagram in the Overview chapter to familiarise yourself with the product and refer to the relevant sections for upper oven, lower oven, etc.

Any alteration that is not approved by Stanley could invalidate the approval of the appliance, operation of the warranty and could affect your statutory rights.

In the interests of safety and effective use, please read the following before using your new Stanley appliance.

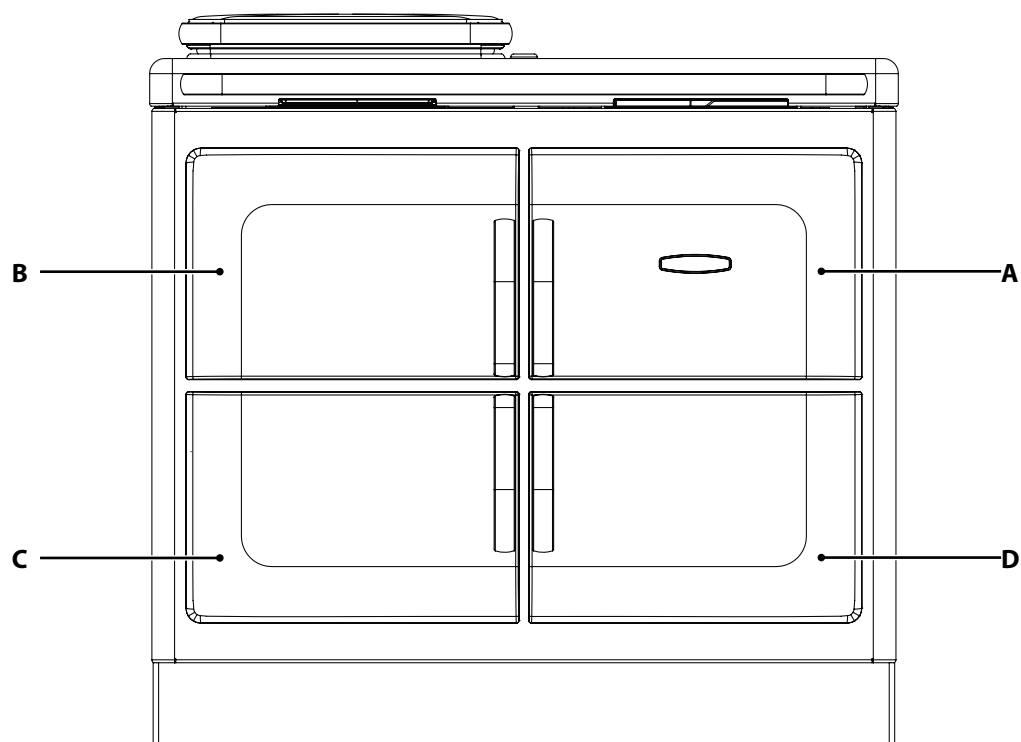
- Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example, opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- Installation must be to local and national wiring regulations and carried out by a qualified engineer.
- A little smoke and some odour may be emitted when first switched on. This is normal and harmless (from oven lagging and starch binder on the element insulation) and will cease after a short period of use.

### **Cooker hoods and oven venting**

**It is recommended that this Stanley is fitted with a cooker hood above it. The venting system is located on top of the Stanley and is designed for venting the moisture from the ovens. The cooker hood should be positioned no less than the minimum height as recommended by the manufacturer, from the top of the Stanley.**

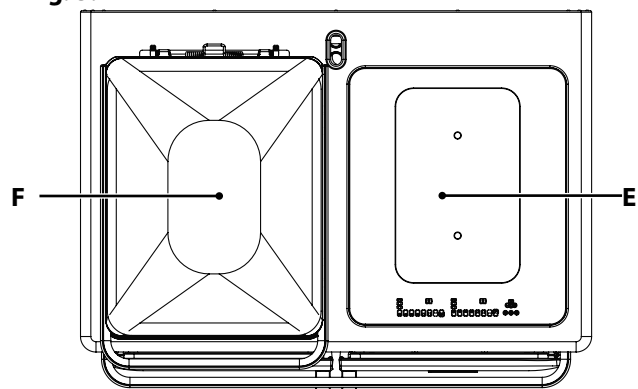
### 3. Stanley NUA Electric Overview

Fig. 3.1



DESN 517958

Fig. 3.2



DESN 517959

**Cooker overview Fig. 3.1**

- A. Control Panel
- B. Upper Oven (Roast, Bake & Grill)
- C. Lower Oven (Bake & Simmer)
- D. Warming Oven
- E. 2-Zone Induction Hob
- F. Hotplate (Boil & Simmer)

Refer to **page 5** to **page 13** for operation of the main cooker.



## 4. Operating the Stanley NUA Electric

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Your new Stanley cooker is a fully electric heat storage appliance. The appliance requires only a low power supply via two 13 amp connections.

The Stanley NUA Electric operates like a traditional heat storage appliance which can also provide gentle background heat into your kitchen.

A traditional heat storage appliance would typically be left at cooking temperature 24 hours a day. However Stanley NUA Electric is far more versatile providing additional control and flexibility. It allows the grill, ovens and hotplate to be controlled both individually and in dual functions. If desired hotplate and ovens can be turned off or the ovens can be turned down to the 'e' setting to further reduce energy usage.

When switching on the Stanley for the first few times, there are two things you may notice, neither of which should cause concern.

The Stanley will emit an odour for a short while, this is simply due to the protective oil we put on the hotplate burning off. Due to the newness in the first couple of hours, it is advisable to open the kitchen window while this takes place.

Condensation may occur on the top and front plate whilst the appliance is heating up, caused by the insulation lagging and starch binder on the element insulation drying out. The condensation should be wiped away as soon as possible to prevent staining the enamel.

Traditional heat storage appliances have a single heat source each cooking zone, whereas the Stanley has individual elements for each cooking zone. The separation of cooking zones allow for a choice of controls.

# Controls

## Warm up times

As the Stanley works on the principle of stored radiant heat within the castings and ovens, time is required to gather heat from the electric elements and to fully saturate each heating zone.

The following are approximate heating up times from cold:

Zone	Warm-up time (Minutes)
Hotplate Boiling Setting	30
Hotplate Simmering Setting	20
Upper Oven Roast Setting	90
Lower Oven Baking Setting	120
Lower Oven Simmering Setting	45
'e' Setting	60
Upper Oven Grill setting	10
Upper Oven Roast Setting & Lower Oven Baking Setting	115
Upper Oven Roasting Setting & Lower Oven Simmering setting	90

Ensure when changing between settings that sufficient time is given for the desired temperature to be achieved in the designated oven.

When increasing the temperature from 'e' setting, allow the appliance to reach the desired setting temperature. This should take approximately 1 hour.

Hotplate	
OFF	
Simmering Setting ON	
Boiling Setting ON	
Oven & Grill	
OFF	
Upper Oven Roasting Setting ON	
Lower Oven Baking Setting ON	
Lower Oven Simmering Setting ON	
Upper Oven Roasting Setting and Lower Oven Baking Setting ON	
Upper Oven Roasting Setting and Lower Oven Simmering Setting ON	
'e' Setting (Upper Oven Reverts to a Baking temperature and Lower Oven is set to Simmering)	
Grill	
Warming Oven	
Warming Oven (Push switch with RED Neon)	

## 5. The Hotplate

Fig. 5.1

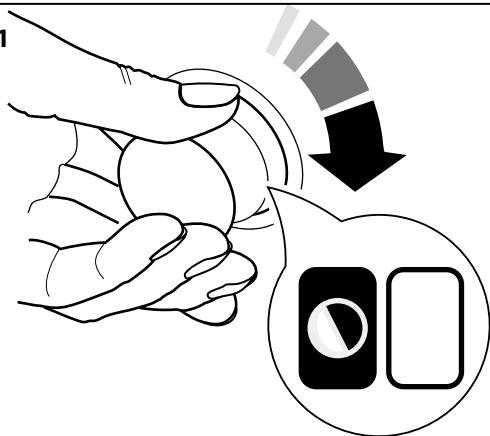
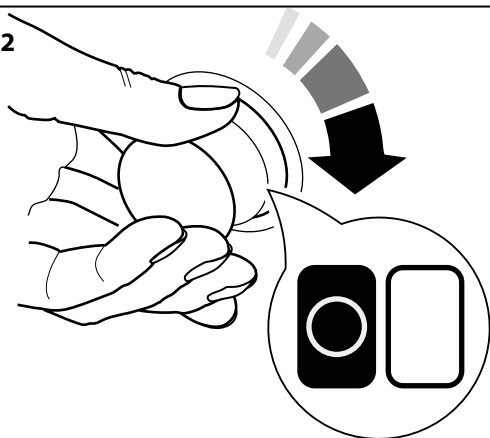


Fig. 5.2



The cast iron hotplate is operated manually and is machined flat to give the best all-over contact with saucepans, grill pan, frying pan and kettle.

The boiling plate setting is the hotter of the two settings. The hotplate can be used completely independently from the ovens.

The whole hotplate area can be used for cooking and several pans can be accommodated on the plate at any one time. The hotplate is set very slightly above the top plate to minimise scratching as the pans are pulled to one side to simmer.

The stainless steel insulated cover is brought down over the hotplate when it is heating up or not in use. When the hotplate is 'ON' the insulated cover will be warm. We strongly advise not to put anything such as kettles, saucepans or baking tins directly onto the insulated cover because it will show any scratches.

Keep the hotplate clear of any burnt on food or crumbs by brushing with the wire brush, supplied with your Stanley. Cleaning details can be found "**Cleaning & Caring**" on page 33.

### Hotplate Controls

#### The boiling plate setting (Fig. 5.2)

(heat up time approx 30 mins)

The hottest setting, the boiling plate setting is used for boiling, grilling, frying, making toast - indeed anything that requires a high heat. Green vegetables keep their colour when boiled quickly, or use a steamer over the saucepans to cook more than one vegetable at once.

**Please be advised the boiling plate setting is too hot to cook food directly on it.**

#### The simmering plate setting (Fig. 5.1)

(heat up time approx 20 mins)

The simmering plate setting is the cooler of the two settings and so is used for recipes that require a lower heat such as, making sauces, scrambling eggs, heating milk, simmering soups and root vegetables. In addition, it can be used to cook on directly as a form of griddle - invaluable for toasted sandwiches, quesadillas, drop scones and searing scallops. Slow cooked toast can be made on the simmering plate setting, no need to use the toaster here.

## 6. The Ovens

Your Stanley NUA Electric features 3 ovens, giving you flexibility to cook a range of foods and dishes.

The upper oven can be used as either a Roasting oven or Baking oven with the use of the 'e' setting and the Lower oven can be used as a Baking oven or a Simmering oven. The Warming oven allows you to warm your plates and dishes and for keeping food warm for a short period of time.

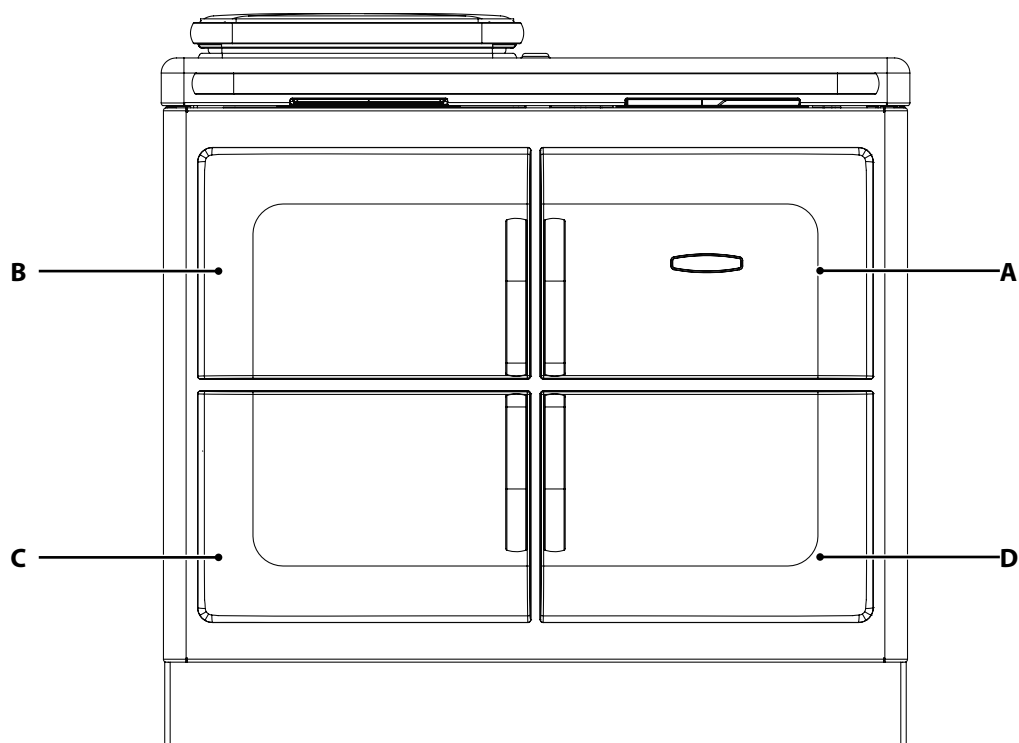
### General advice

Food should not be placed into any oven until it is up to normal operating heat. The oven doors should not be left open for long periods of time during cooking and heating up.

#### Cooker overview Fig. 6.1

- A. Control Panel
- B. Upper Oven (Roast & Grill)
- C. Lower Oven (Bake & Simmer)
- D. Warming Oven

Fig. 6.1



DESN 517958

Fig. 6.2

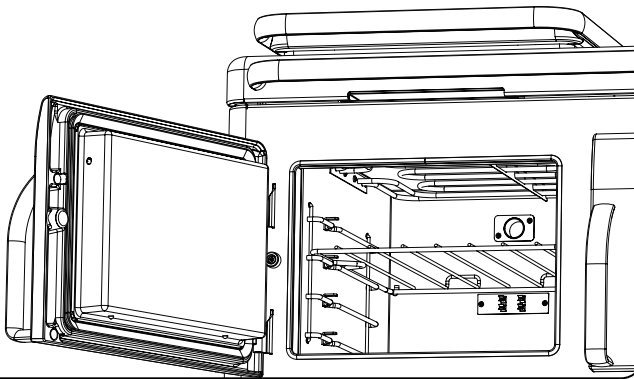


Fig. 6.3

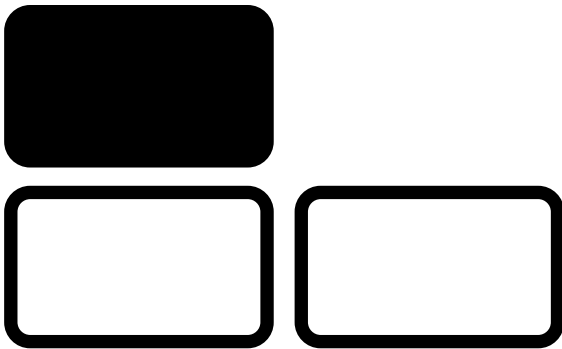


Fig. 6.4

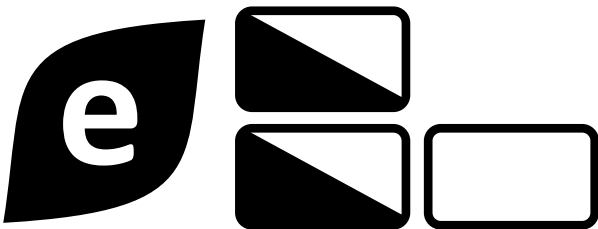
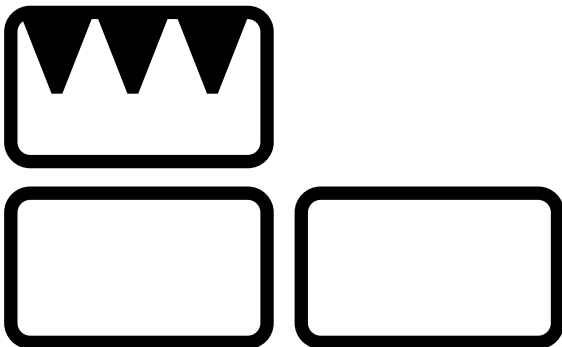


Fig. 6.5



## Upper Oven

The Stanley NUA Electric **UPPER** oven is indirectly heated by two elements, one concealed in the base of the oven and the other is visible in the roof (**Fig. 6.2**). These elements heat the twin walled cavity to provide cooking results consistent with traditional heat storage ovens, but with the flexibility to turn the ovens off when not in use. The appliance features three settings **ROAST**, **GRILL** & **'e'**.

The **ROAST** setting (**Fig. 6.3**) is zoned in heat, meaning that towards the top it's slightly hotter than the centre and the centre is slightly hotter than the lowest position. It is suitable for high temperature cooking, such as roasting, scones, baking pastries and bread.

The **'e'** setting (**Fig. 6.4**) converts the upper oven to a moderate **BAKING** oven, ideal for cakes, biscuits and anything requiring moderate heat such as fish pie, lasagne, soufflés, crumbles and roulades. Meat and poultry can be cooked here over longer periods of time. For best results when baking cakes; place them in the middle of the oven, swap trays if using more than one shelf and allow air circulation around trays and tins.

The **GRILL** setting (**Fig. 6.5**) utilises the top element in the upper oven to provide cooking heat within the cavity.

**THE GRILL DOOR MUST BE KEPT CLOSED WHEN THE GRILL IS ON.**

1. When operating the grill, the cooling fan will also operate
2. For best results preheat the grill for approximately 2 minutes from Roasting setting and 5 minutes from 'e' setting and 10 minutes from cold.
3. The grill has 4 shelf positions (see **Fig. 6.2**), the higher positions for fast cooking and the lower settings for slowing cooking and browning gratins and pies

**CAUTION:** Accessible part may be hot when the grill is in use. Young children should be kept away.

**PLEASE NOTE:** When the grill is in use the power to the ovens is cut. Normal grilling unless for very long periods will not affect the heat retention in the ovens.

It is not recommended to cook in the ovens at the same time as operating the grill.

**FOR THE BEST RESULTS USE THE GRILL FOR A MAXIMUM OF 30 MINUTES.**

## Lower oven

Similarly to the upper oven, the **LOWER** oven is indirectly heated by two elements, one concealed in the base and the other visible in the top of the oven. These elements heat the twin-lined cavity oven to provide cooking results comparable with traditional heat storage ovens, but with flexibility to turn the oven off when not in use. The appliance features two settings **BAKE** and **SIMMER**.

The **BAKE (Fig. 6.6)** setting is a moderate baking oven, ideal for cakes, biscuits and anything requiring moderate heat such as fish pie, lasagne, soufflés, crumbles and roulades. Meat and poultry can be cooked in this oven over longer periods of time. For the best results when baking cakes; place them in the middle of the oven, swap trays using more than one shelf and allow air circulation around baking trays and tins.

The **SIMMER (Fig. 6.7)** setting converts the lower oven to a cooler temperature simmering oven, sometimes referred to as a continuation oven, as it continues to cook foods brought up to heat on the hotplate or Upper oven on Roast setting. It is ideal for soups, casseroles, steamed puddings, vegetables, rice pudding, savoury rice and anything requiring long slow cooking. It can also be used to dry out meringues. Take care not to overload the oven as air needs to circulate to continue the cooking process. See table for further guidance.

The **WARMING (Fig. 6.8)** oven is indirectly heated by one element in the base of the oven.

The **OVEN IS NOT A HOLDING OVEN** and therefore is not designed to hold food at a given temperature for long periods.

The warming oven is designed to warm plates and serving dishes and keep prepared food warm for a short period until it is convenient to serve.

Operate the warming oven via the separate push switch in the centre of the control panel, a red neon indicates that the warming oven is on

The Stanley NUA Electric has an 'e' setting which will reduce running costs and the useful heat into the room will be reduced.

The heating up time to full temperature from the 'e' setting is approximately 1 hour.

The 'e' setting will reduce the **UPPER** oven to a low bake temperature; the **LOWER** oven will reduce to a simmer temperature.

The upper oven is ideal for baking, especially when baking is required over longer periods for example fruit cakes

**PLEASE NOTE:** If you wish to bake in the upper oven when it has been at full temperature, you have to select the 'e' setting. Because of the heat retention the oven will hold its heat for a considerable amount of time, therefore allow approximately 2 hours for the temperature to cool down.

Fig. 6.6

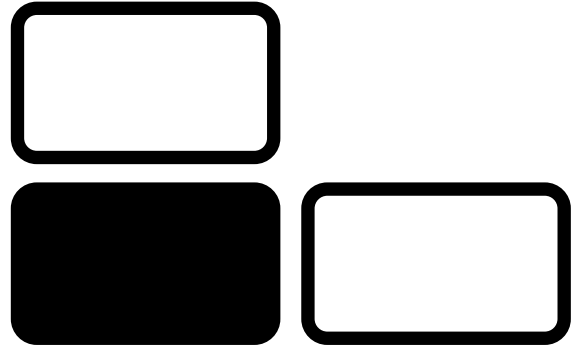


Fig. 6.7

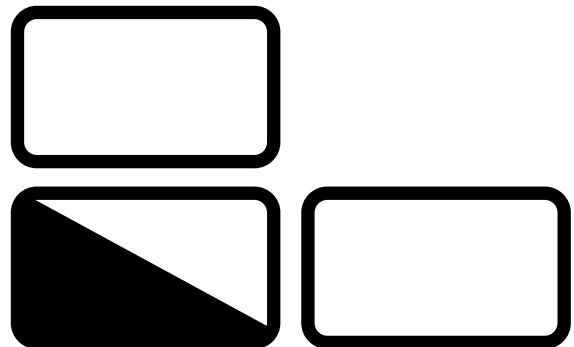


Fig. 6.8

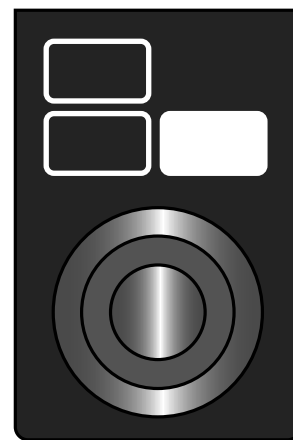
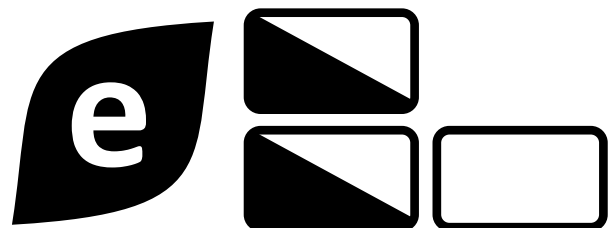


Fig. 6.9



## 7. Cooking On Your Stanley NUA Electric

### Quick Cooking Guide for your Stanley

UPPER OVEN ON ROAST	
1st runner	Oven grilling
2nd runner	Grilling, browning, gratins
3rd runner	Small pastries, scones, bread rolls, Yorkshire puddings.
4th runner	Roast meat and poultry, roast vegetables, Blind baking pastry.
Directly on base of oven	Pizza, pastry dishes cooked in a metal tin, Fruit tarts.
UPPER OVEN ON 'e' AND LOWER OVEN ON BAKE	
2nd runner	Suitable when batch baking or if 2 shelves are required
3rd runner	All types of baking; e.g. large and small cakes, muffins, biscuits
4th runner	Suitable when batch baking or for deep cake tins
Oven grid shelf on base of oven	
Directly on base of oven	Pastry dishes (e.g. frangipane) cooked in a metal tin
LOWER OVEN ON SIMMER/'e'	
2nd runner	Meringues
3rd runner	Meringues, slow cooked meat, casseroles, rice and vegetables
4th runner	Slow cooked meat, casseroles, rice and vegetables
Oven grid shelf on base of oven	Slow cooked meat, casseroles, rice and vegetables. Steamed puddings, including Christmas pudding.
GRILL	
1st runner	Most foods for grilling e.g. sausage, bacon
2nd runner	Best for grilling thicker foods e.g. burgers
3rd runner	Browning of cottage pie, fish pie and gratins
4th runner	Browning of deep dishes e.g. cottage pie, fish pie and gratins
HOTPLATE	
Boiling	Shallow frying, boiling vegetables, and bringing stews and steamed puddings to the boil
Simmering	Simmering of vegetables, stews, steamed puddings and sauce. Cooking drop scones and toasties
Induction	All types of hob cooking, trying, boiling, simmering, poaching and melting. Especially good for stir-frying, deep frying and rapid boiling e.g. pasta.

## Cooking Tips

<b>UPPER OVEN ON ROAST</b>	<ul style="list-style-type: none"> <li>• Suitable for roasting and high temperature cooking</li> <li>• Food might need to be shielded during longer cooking and ensure perfect browning e.g. apple pie</li> <li>• Cooking times might be slightly longer when both ovens are in use</li> <li>• Open door slightly before opening fully to allow steam to escape especially if using from ROAST setting</li> </ul>
<b>UPPER OVEN ON 'E' LOWER OVEN ON BAKE</b>	<ul style="list-style-type: none"> <li>• Suitable for moderate temperature cooking.</li> <li>• Good for baking especially slightly longer baking e.g. fruit/cherry cake. The centre or lower shelves give best results.</li> <li>• Food might need to be shielded during longer baking and ensure perfect browning e.g. Cherry and Almond Cake</li> <li>• If cooking several trays, you will need to swap the trays on the shelves part way through the cooking to ensure best results</li> <li>• Ensure there is space around the trays to allow air circulation</li> </ul>
<b>LOWER OVEN ON 'e'</b>	<ul style="list-style-type: none"> <li>• Suitable for longer, slower cooking from slow roasts and casseroles to rice and steamed puddings and drying out meringues.</li> <li>• Always bring food to the boil before placing in the lower oven on simmer or 'e' e.g. casseroles, rice and steam puddings</li> <li>• Start meat joints in the roasting oven for about 30-45 minutes before transferring to simmering oven to ensure safe cooking. This method is unsuitable for stuffed meat and poultry.</li> <li>• Make sure that pork and poultry reach an internal temperature of at least 75oC</li> <li>• Always thaw frozen food thoroughly before cooking</li> <li>• Adjust seasonings and thickenings at the end of cooking time.</li> <li>• Ensure dried pulses (e.g. kidney beans) are boiled for at least 10 minutes before adding to dishes</li> <li>• <b>DO NOT</b> place dishes directly on the base – use the floor grid</li> </ul>
<b>GRILL</b>	<ul style="list-style-type: none"> <li>• Suitable for all types of grilling and browning foods</li> <li>• Works best preheated for 2 minutes from ROAST or 5 minutes from ECO</li> <li>• Preheat and grill with oven door closed TOP TIP</li> <li>• Open door slightly before opening fully to allow steam to escape especially if using from ROAST setting</li> <li>• Use for a maximum of 30 minutes for the best results</li> </ul>
<b>HOTPLATE: BOILING SETTING</b>	<ul style="list-style-type: none"> <li>• If boiling is too rapid, just move the pan partially onto the resting plate</li> <li>• When boiling vegetables use minimal amount of boiling water to preserve nutrients and speed up boiling</li> </ul>
<b>HOTPLATE: SIMMERING SETTING</b>	<ul style="list-style-type: none"> <li>• Great for drop scones cooked directly on the hotplate (lightly oiled) and toasties cook on Bak-o-glide and flip after 4 minutes</li> </ul>
<b>INDUCTION</b>	<ul style="list-style-type: none"> <li>• Perfect for all types of hob cooking</li> <li>• Ideal for stir-frying, deep frying and boiling</li> <li>• Use bridge mode for large pans, griddles and fish kettles</li> </ul>



# 8. Induction Hob

Fig. 8.1

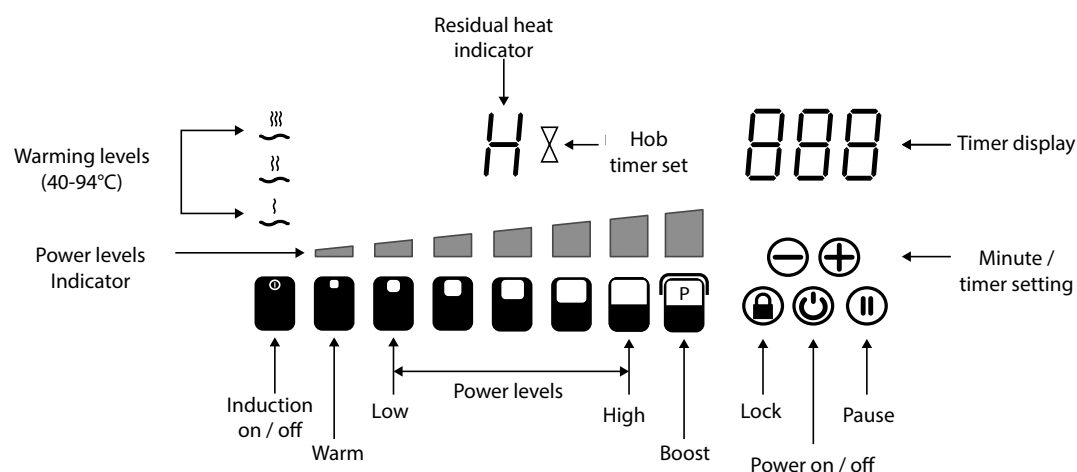
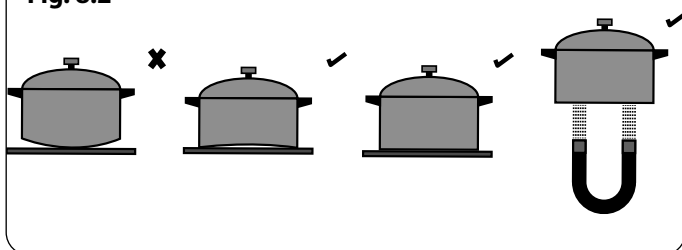


Fig. 8.2



Display Indicators			
A	Auto Cook	Warming settings	
U	Pan detection	Timer set	
H	Residual heat	Pause set	
P	Boost	Power levels	
		Prolonged pad contact	

The induction hobs works independent of the Stanley hotplate and ovens. The entire induction hob functions are accessed via the touch pads built into the ceramic surface of the induction hotplate.

## Pans

It is important to use pans that are specifically recommended for induction cooking. Generally stainless steel, special pans with stainless steel bases, enamelled steel, or cast iron pans with flat enamelled bases are suitable. It should be noted that some grades of stainless steel pans may not function or may be slow to heat.

All copper and all aluminium constructed pans or ceramic pans, will not work on an induction hob. If you are unsure of a pan, try a quick test using a magnet on the pan base (**Fig. 8.2**). A strong attraction between magnet and pan, will normally indicate a suitable pan. Weak or no attraction usually indicates a pan that is not suitable. **DO NOT forget to remove the magnet before using the pan on the hob.**

Position the pans and centralise over the marked zone. **DO NOT use oversize pans which overlap the controls and display area**, 180 mm pans are an ideal size. Using a pan with a lid will help pan contents boil more quickly. Ideally pans should have near flat bottoms to maximise induction efficiency.

Error codes E2 and E6, displayed on your induction hob, can be associated with use of poor quality cookware or cookware not suitable for induction. Continued use may cause serious damage to your induction hob.

Most types of pans will generate a faint audible sound during the cooking process and this is perfectly normal. The level of sound will vary depending on the type and style of pan used.

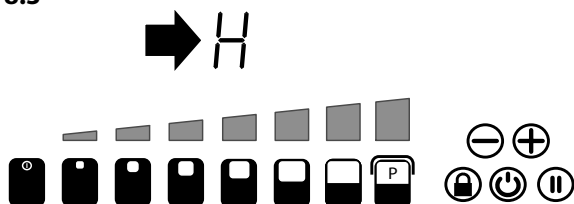
Accessories can be viewed at your local Stanley specialist or online at [www.agacookware.ie](http://www.agacookware.ie).

## Residual Heat Indicator

The hob surface will get hot when in use, this is due to heat being conducted from the cooking pan. The hob surface will also remain hot for a while after use.

After the cooking period the hob hot indicator (**Fig. 8.3**) will be displayed and for a short period of time after power off.

**Fig. 8.3**



## Control Panel Fig. 8.1

Always use positive finger contact on the touch pads to ensure a good control response.

Touch pads may not respond if the hob control area is wet. Touch pad area should be dried using paper towel.

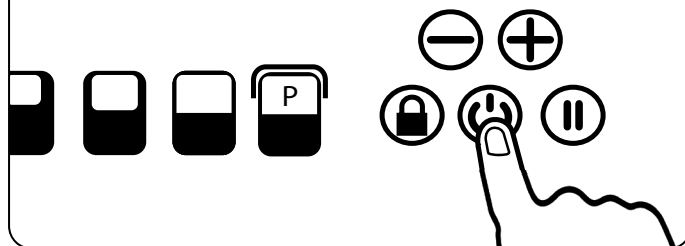
## Overheat Protection

Power levels will be automatically reduced if excessive high temperatures are monitored below the cooking zone. If high temperatures are detected it will not be possible to adjust the power level to a higher level than shown in the visual displays.

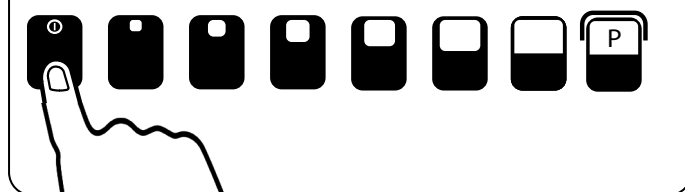
Should a pan be allowed to boil dry the overheat system will turn the hob off.

## Using the Induction Hob

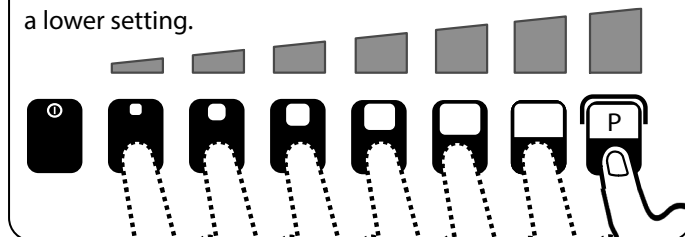
**Step 1.** To switch on touch the Power ON pad.



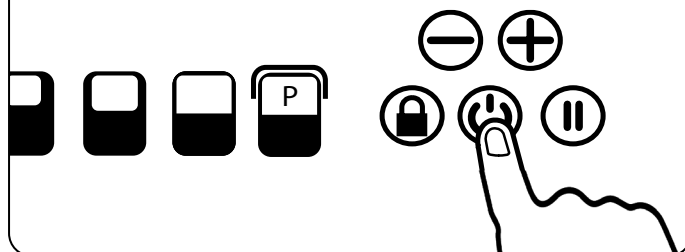
**Step 2.** Touch the induction on. If power level is not set within 10 seconds the unit will automatically switch off.



**Step 3.** Set the required power level from 1- Boost, if Boost is selected it will last for 10 minutes then revert to a lower setting.



**Step 4.** To switch off touch the Power OFF pad.



Pause

**Step 1.** To interrupt the cooking period, touch the pause button.

**Step 2.** To recommence cooking, touch the pause and slide you finger the full length of the power level pads.

**Step 3.** The original power level will be automatically set.

Warming Function

The warming function will keep cooked food warm for a set period of time.

Level	Temperature	
1	40°C 104°F	Melting
2	70°C 158°F	Warming
3	94° C	Simmer

**Step 1.** To select the Warming function, first touch the Power ON pad.

**Step 2.** Touch the first power level pad to select warming level one, the indicator on the display will show level one symbol. If a power level is not selected after 10 seconds the unit will automatically switch off.

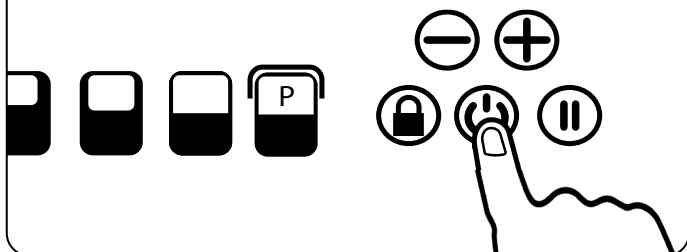
**Step 3.** To select warming level two, touch the first power level pad again.

**Step 4.** To select the second warming level, touch and hold the first power level.

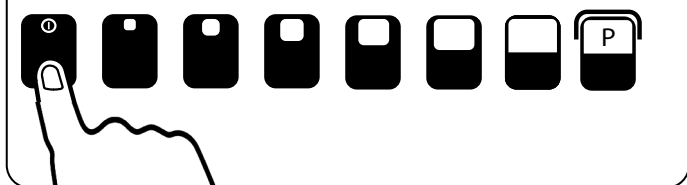
## Auto Cook

The Auto Cook feature allows the pan contents to be brought up to a high temperature rapidly, before reverting back to the set power level.

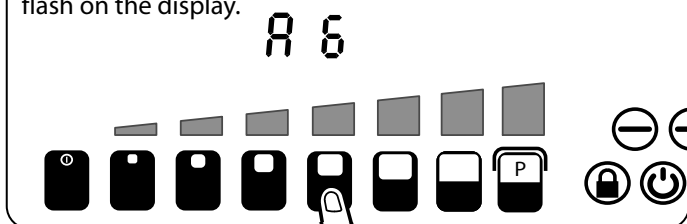
**Step 1.** To switch on touch the Power ON pad.



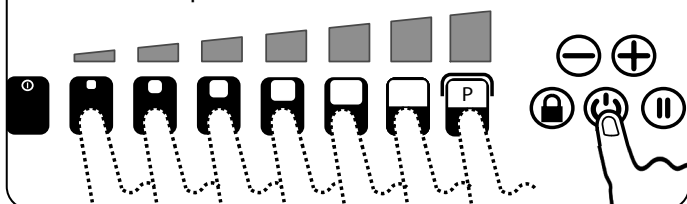
**Step 2.** Touch the induction on. If power level is not set within 10 seconds the unit will automatically switch off.



**Step 3.** Touch the required power level pad for 5 seconds. The symbol *A* along with the power level, will flash on the display.



**Step 4.** To exit Auto cook function, simply change the selected power level or, if the cooking is finished, touch the Power OFF pad.



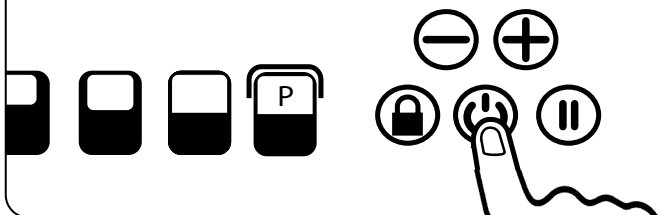
## Timer Function

The timer functions do not start or stop a cooking process. The hob has two individual timers:

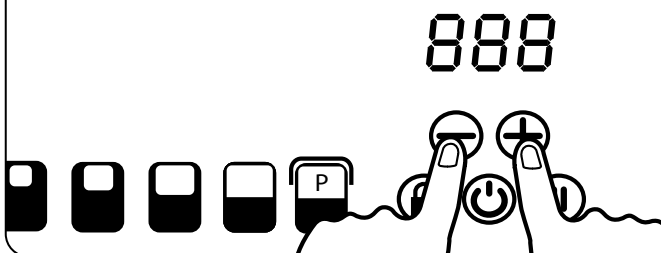
1. **Kitchen Timer**, for general kitchen timing requirements, for example, timing food cooked in an oven.
2. **Minute Minder**, for timing the duration of the induction cooking process.

## 1. Kitchen Timer

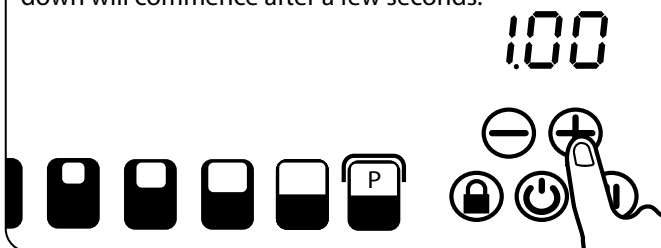
**Step 1.** To switch on touch the Power ON pad.



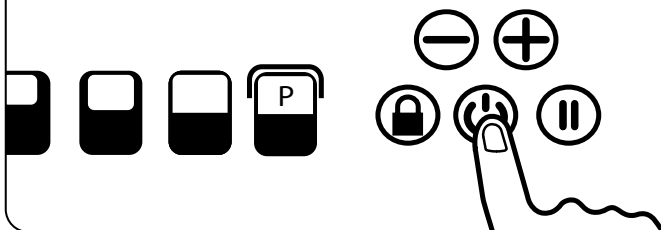
**Step 2.** Press the "-" and "+" button together.



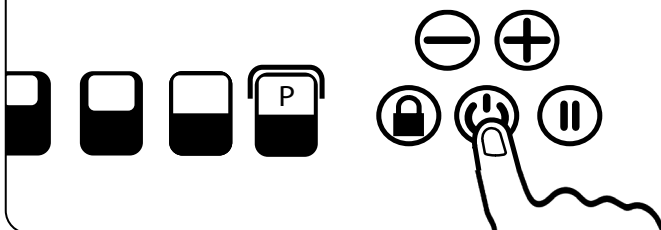
**Step 3.** A time can now be set using - or +. The count down will commence after a few seconds.



**Step 4.** If an instant countdown is required touch the power pad.

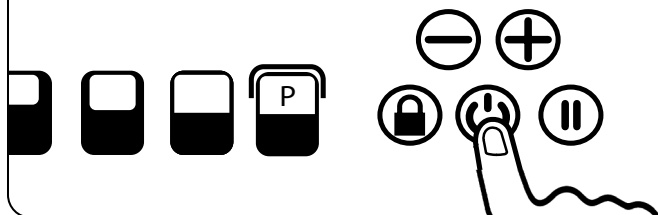


**Step 5.** After the time has elapsed the alarm will sound. To cancel, touch the Power ON/OFF pad.

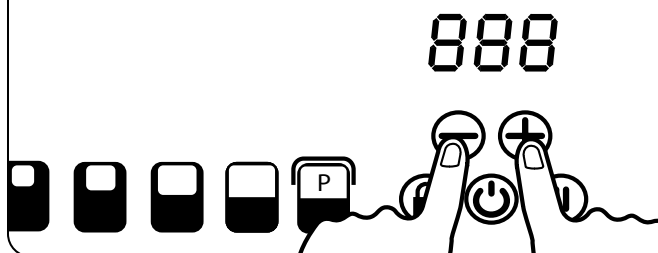


## Modify Kitchen Timer

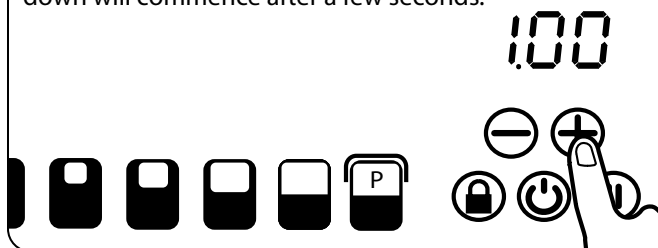
**Step 1.** To switch on touch the Power ON pad.



**Step 2.** Press the "-" and "+" button together.

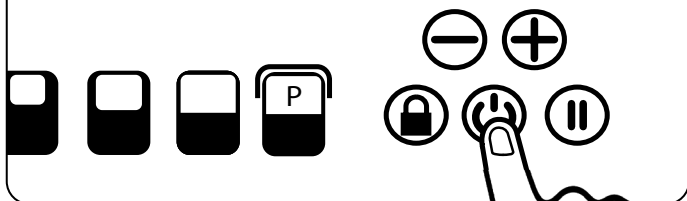


**Step 3.** A time can now be set using - or +. The count down will commence after a few seconds.

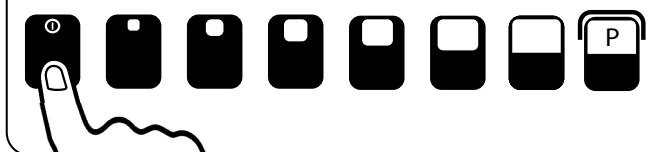


## 2. Minute Minder

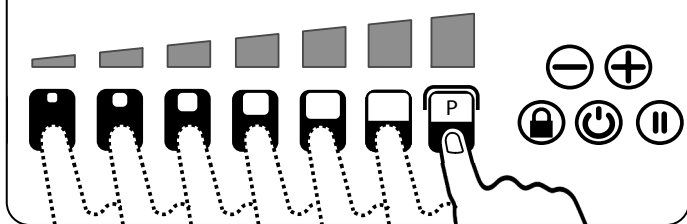
**Step 1.** To switch on touch the Power ON pad.



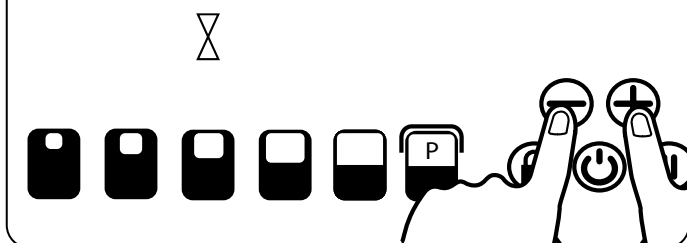
**Step 2.** Touch the induction on. If power level is not set within 10 seconds the unit will automatically switch off.



**Step 3.** Set the required power level.



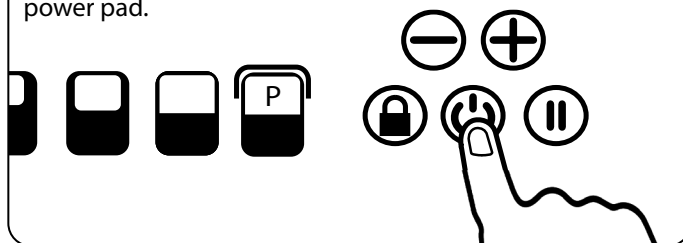
**Step 4.** Press the "-" and "+" button together.



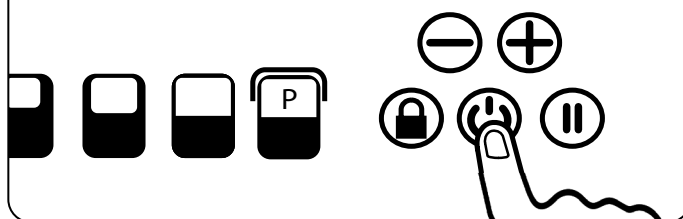
**Step 5.** A time can now be set by using the - or +. The count down will commence after a few seconds.



**Step 6.** If an instant countdown is required touch the power pad.

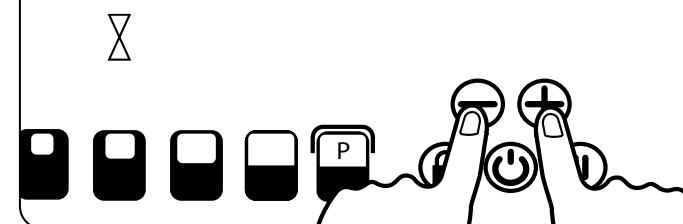


**Step 7.** After the time has elapsed the alarm will sound. To cancel, touch the Power ON/OFF pad.

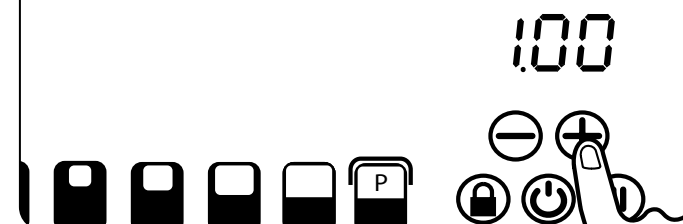


## Modify Minute Minder

**Step 1.** Press the "-" and "+" button together.



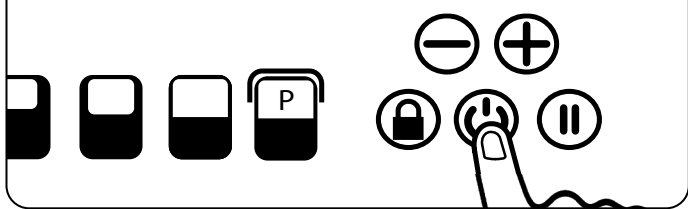
**Step 2.** A time can now be set by using the - or +. The count down will commence after a few seconds.



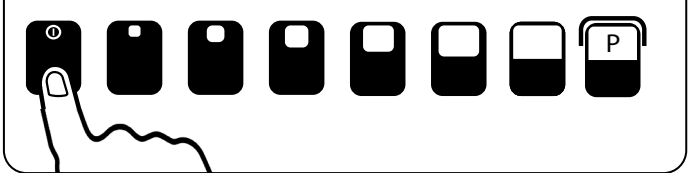
### 3. Temporary Lock

Temporary Lock, this feature will lock the controls for the duration of a cooking process to prevent accidental adjustment of the controls.

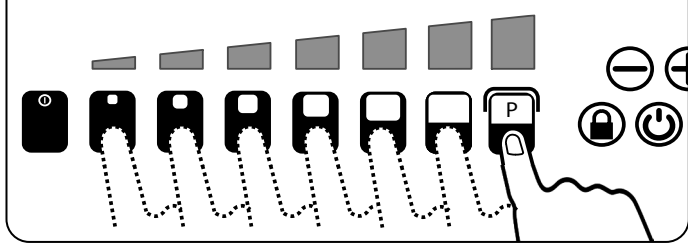
**Step 1.** To switch on touch the Power ON pad.



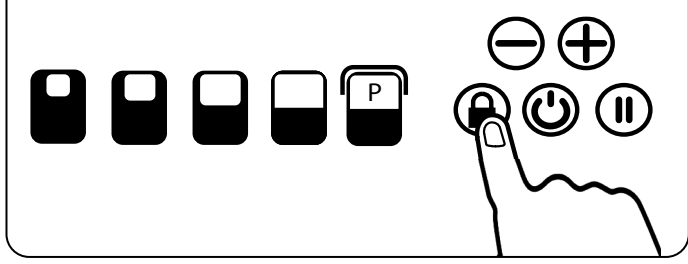
**Step 2.** Touch the induction on. If power level is not set within 10 seconds the unit will automatically switch off.



**Step 3.** Set the required power level.

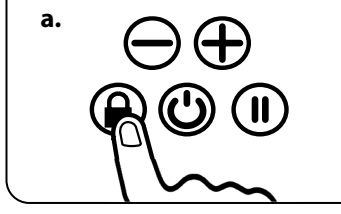


**Step 3.** Touch the Lock pad.

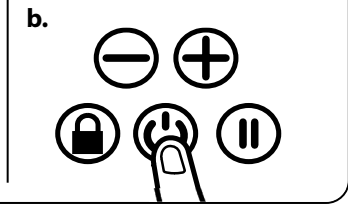


**Step 4.** Touch the lock to reset power level adjustment (a) or power ON/OFF pad to turn the hob off (b).

a.

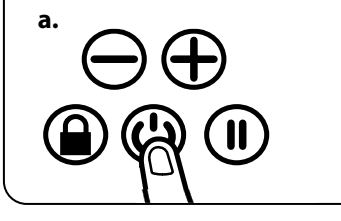


b.

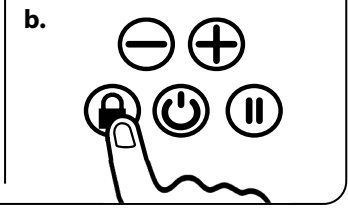


**Step 5.** To remove the feature, after use touch power ON/OFF (a) pad and then lock pad (b).

a.



b.

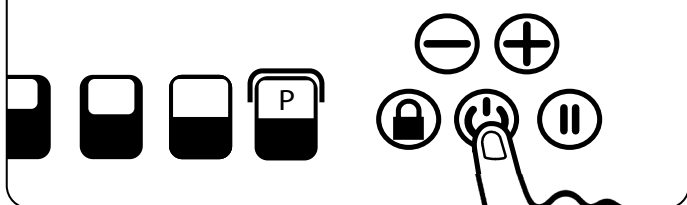


## Bridge Function

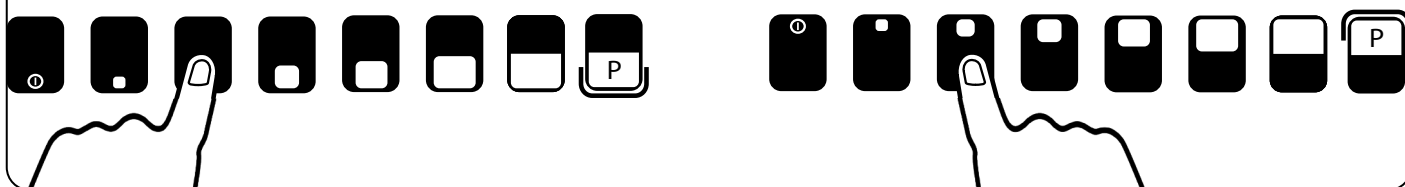
The bridge function allows both cooking zones to be switched on at the same time and controlled as one cooking zone only.

This is ideal for an induction compatible griddle or fish kettle for example.

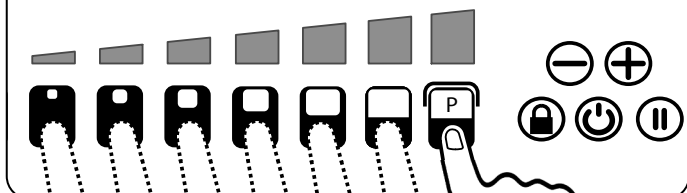
**Step 1.** Touch the power button.



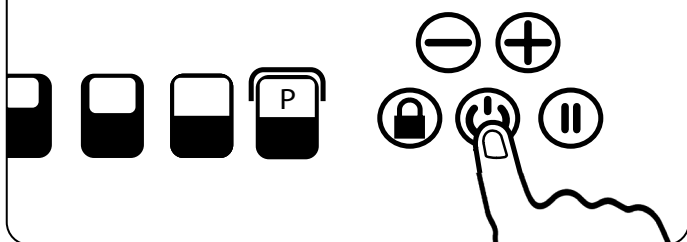
**Step 2.** Activate by selecting both cooking elements simultaneously.



**Step 3.** Set the required power level by the left slider only.  
**PLEASE NOTE:** Setting the power level is only possible by the left slider.



**Step 4.** To switch off touch the Power OFF pad.





## 9. Fitting the Oven Shelves

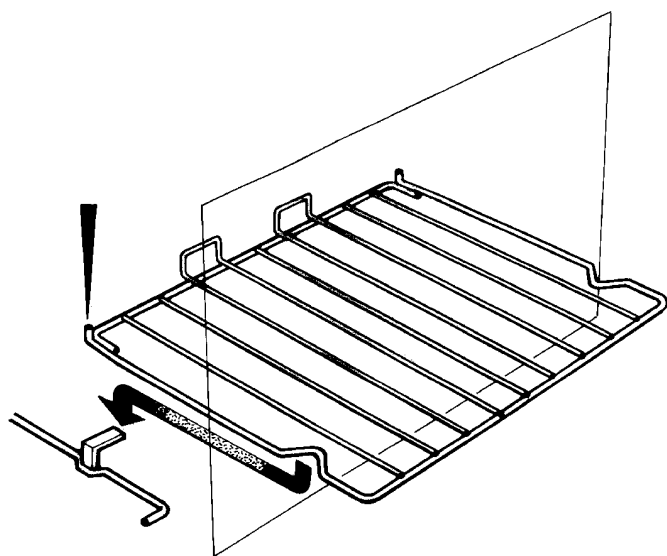
### General

The shelves are designed to be non-tilt.

To remove a shelf, lift clear of the side notches and slide forward.

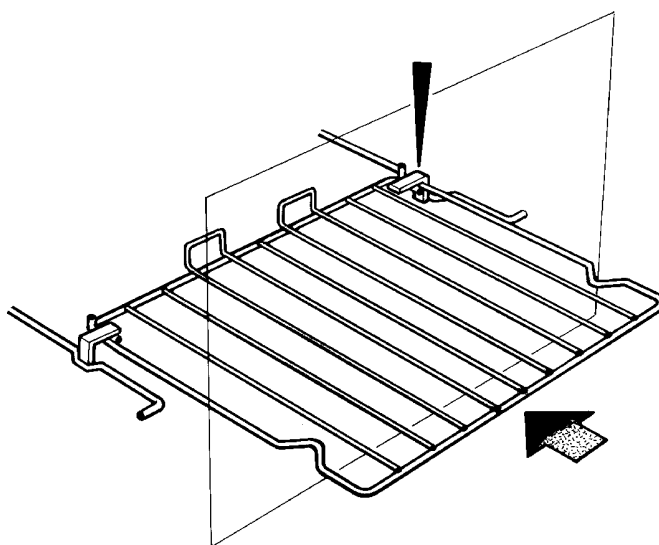
To replace a shelf insert into the oven with the short prongs at the rear, facing upwards. Slide into position above the side notches then allow to drop down on the runner.

**Fig. 9.1**



DESN 511867

**Fig. 9.2**



DESN 511866

## 10. Stanley NUA Electric accessories

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**Fig. 10.1**



### Accessories in your Stanley

#### **1 x Large Size Roasting Tin / Grill Pan (Fig. 10.1)**

This tin can be used as a grill pan for the grill.

This is designed to slide onto the oven runners without the need for it to sit on an oven grid shelf. The roasting tin can be used with the grill rack, in its high position, for grilling at the top of the roasting oven. It can be used for roasting meat, or poultry with or without the grill rack.

#### **1 x Half Size Roasting Tin / Grill rack (Fig. 10.2)**

This tin can be used as a grill pan for the infrared grill.

This tin can be slid onto the oven runners width-ways or can sit on an oven grid shelf. The half size roasting tin can be used with the grill rack, in its high position, for grilling at the top of the roasting oven.

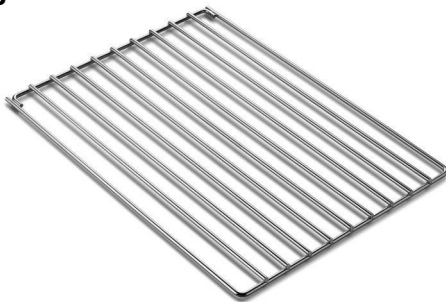
**Fig. 10.2**



#### **1x Floor Grid (Fig. 10.3)**

This grid is used on the floor of the upper oven, in particular the roasting and simmering ovens to protect food needing over 30 minutes cooking from the intensity of the heat from the base element.

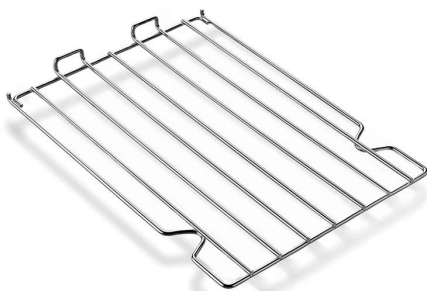
**Fig. 10.3**



#### **3x Oven Shelves (Fig. 10.4)**

These are for the Bake / Simmer, warming oven and grill cavity.

**Fig. 10.4**



**Fig. 10.5**



#### **1x Wire Brush (Fig. 10.5)**

This is for cleaning the raw cast iron surface of the Hotplate keeping them clear of crumbs and burnt on debris – which would otherwise affect the boiling performance of pans and the kettle. Only use on the hotplate. Take care not to touch the enamel surfaces as the wire brush will scratch the finish.

# 11. Cleaning Table

For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately..

Outside of Cooker		
Part	Finish	Recommended Cleaning Method
Doors	Painted Surface	Hot soapy water, soft cloth
Front	Painted Surface	Hot soapy water, soft cloth
Side and Plinth	Painted Surface	Hot soapy water, soft cloth
<b>▲ For all painted surfaces - DO NOT use abrasive or caustic cleaning products for example Mr Muscle<sup>®</sup>, Astonish<sup>®</sup>, or cleaning products containing bleach.</b>		
Chrome Handrail & Handles	Chrome	Hot soapy water, soft cloth
Hotplate Lid Cover	Stainless Steel	E-cloth or microbre all purpose cloth.
Hotplate Lid Surround & Handle	Chrome	Hot soapy water, soft cloth
Hotplate Lid- Inner Liner	Stainless Steel	Hot soapy water, cream cleaner/ scourer if neccessary.
Hotplate		
Part	Finish	Recommended Cleaning Method
Top plate (Hob)	Enamelled Steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with nylon scourer.
Hotspot	Cast Iron	Any stubborn stains can be removed with the wire brush supplied.
Resting Plate	Altrashell Coating	Hot soapy water, soap lled pad.
Ceramic/ Induction Hob	Toughened Glass	Hot soapy water, cream cleaner/ scourer if neccessary.
Oven and Grill		
Part	Finish	Recommended Cleaning Method
Oven Sides, Floor and Roof	Enamel	Any proprietary oven cleaner that is suitable for enamel. <b>DO NOT</b> allow contact with the grill element.
Oven Shelves	Chrome	Any oven interior cleaner that is suitable for chrome. Soap lled pad, dishwasher
Grill Pan/ Meat Tin	Enamel	Hot soapy water, soap lled pad.
Control Panel (behind Right Hand Door)		
Part	Finish	Recommended Cleaning Method
Glass Panel	Toughened Glass	Hot soapy water, cream cleaner/ scourer if neccessary.
Control Knob	Plastic	Warm soapy water, soap lled pad.

Table 11.1

- ▲ **DO NOT use steam cleaner to clean this cooker.**
- ▲ **DO NOT use abrasive pads, caustic cleaners, oven cleaners or metal scrapers to clean painted and enamelled surfaces.**
- ▲ **IMPORTANT: Stanley recommend Viterous Enamel Association approved cleaners for cleaning the vitreous enamelled surface of theis product.**
- ▲ **DO NOT USE hob brite on the enamelled surfaces.**
- ▲ **When cleaning use as little water as possible.**

- ▲ **DO NOT immerse the doors in water as they are packed with insulating material, which will be damaged by excessive moisture.**
- ▲ **DO NOT put oven doors in a dishwasher.**
- ▲ **DO NOT use steel wool, oven cleaning pads, or any other materials that will scratch the surface.**

## 12. Maintenance

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- Your Stanley does not need to be regularly serviced.
- In the event of requiring maintenance, please call Stanley Service or your authorised distributor.
- Your appliance **MUST** only be maintained and installed by a qualified engineer, Stanley engineer or an authorised distributor.
- **DO NOT** alter or modify the appliance.

### **Spare Parts**

To maintain optimum and safe performance, we recommend that only genuine Stanley spare parts are used. These are available from most major spares stockists, including ourselves.

## 13. Installation instructions

# WARNING!

Please read the Warning, Cautionary notes at the start of this section.  
If the information contained within these instructions is not followed,  
property damage or personal injury may occur.

**DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Installation and service must be performed by a qualified installer or service agency.

**WARNING!** This appliance must be installed with an appropriate device that will allow permanent disconnection of the Live and Neutral conductors. During Installation or disconnection prior to any electrical work, the appliance must be permanently disconnected from the Supply (Live) and Neutral Conductors.

**CAUTION: THIS UNIT IS HEAVY, PROPER EQUIPMENT AND ADEQUATE MANPOWER MUST BE USED IN MOVING THE RANGE TO AVOID DAMAGE TO THE UNIT OR THE FLOOR.**

**REMEMBER**, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require.

**DO NOT** use reconditioned or copy parts that have not been clearly authorised by Stanley.

**PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE  
AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.**

## 14. Installation introduction

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### Consumer protection

As a responsible manufacturer, we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

#### **WARNING - ELECTRIC SHOCK HAZARD**

It is the customers responsibility to contact a qualified electrical installer to make sure the electrical installation is adequate and in conformance with the regulations.

Take special care when cutting holes in walls or floor. Electrical wires may be behind the wall or floor covering and could cause an electrical shock if you touch them.

Locate any electrical circuits that could be affected by the installation of this product and disconnect power circuit.

#### **WARNING: THIS APPLIANCE MUST BE EARTHED.**

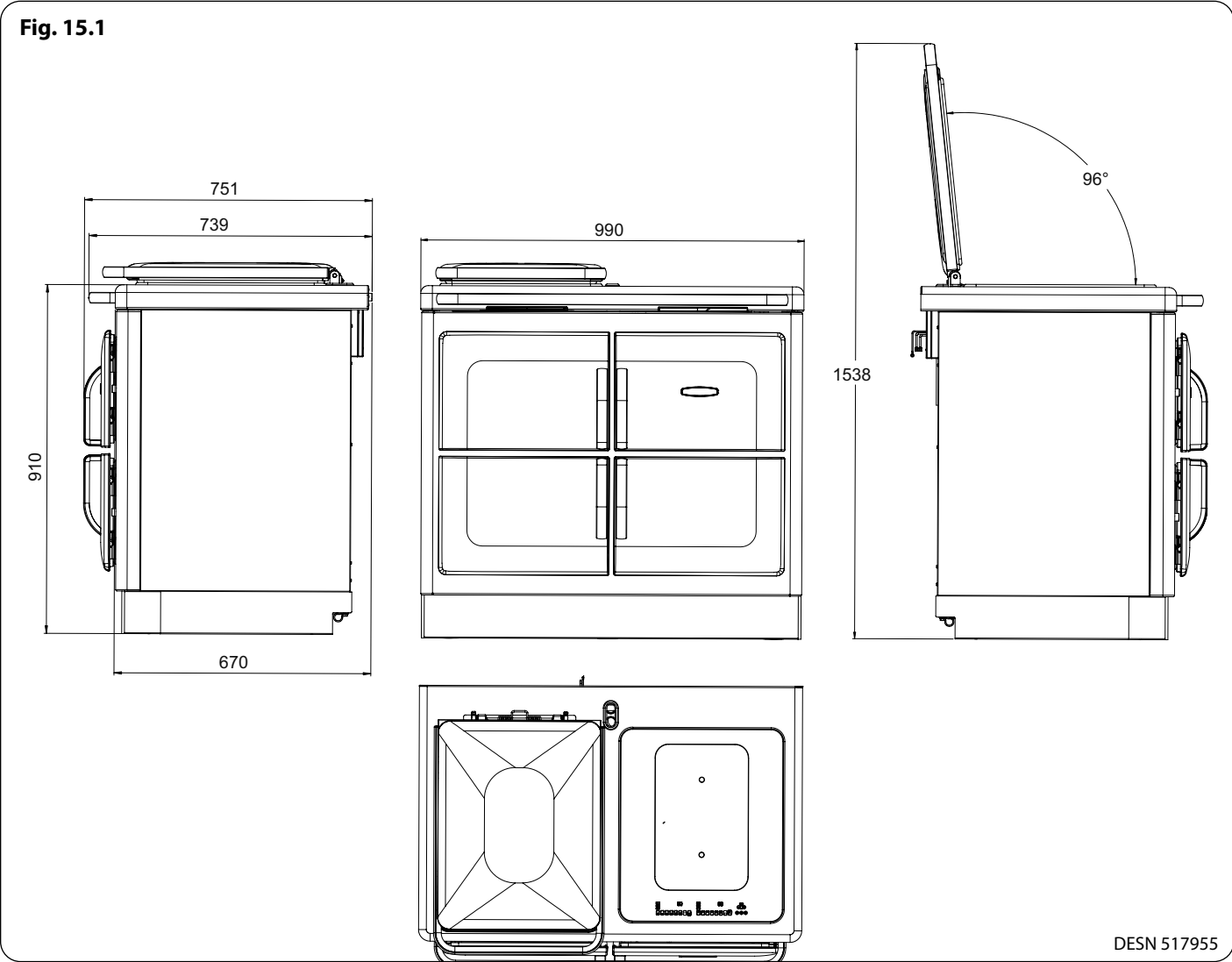
**DO NOT** use an extension lead with this appliance.

The appliance is designed for the voltage stated on the data plate.

Recommended but not mandatory to fit an individual Residual Current Device (RCD) to the cooker supply circuit.

Hand this Manual to the User for retention and instruct in the safe operation of the appliance.

# 15. Product Dimensions Stanley NUA Electric

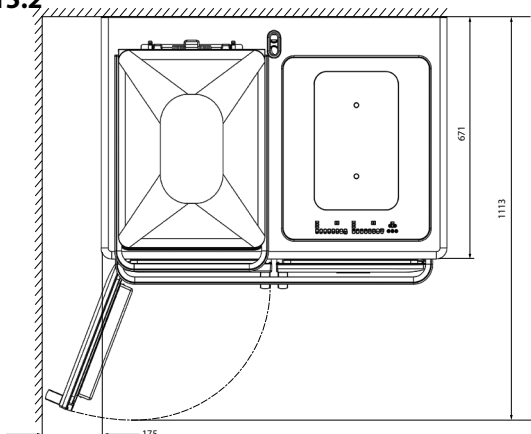


**NOTE:** When surveying for a appliance installation the actual clearance required for the ‘body’ of the appliance should be increased overall by 10 mm beyond the figures quoted above. This allows safe margin to take into account the natural dimensional variations found in major castings in particular the width across an appliance recess could be critical.

## Appliance weights (Including packaging)

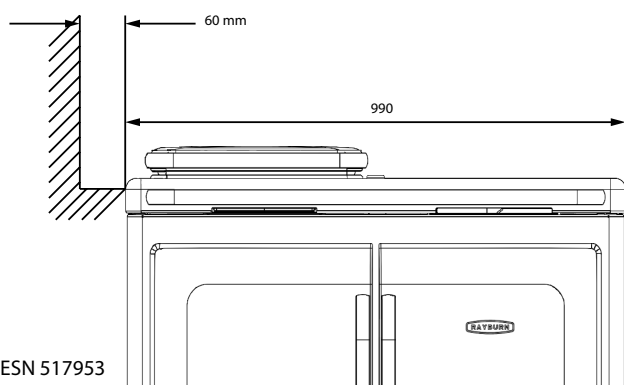
Model: Stanley NUA Electric
Weight: 270 kg

**Fig. 15.2**



DESN 517954

**Fig. 15.3**



DESN 517953

### Side and Overhead Clearances

If you are installing the appliance in a new kitchen or have the opportunity to set the width between kitchen units, it is advisable to include an additional small gap each side of 3mm to assist with installation and prevent damage when moving the product.

A 6mm additional width clearance should also be provided if the appliance is to go into a brick recess, to allow for the wall being out of square.

Where installed against a side wall protruding in the front of the appliance a 116mm clearance is required on the left or right hand side for the oven door access (**Fig. 15.2**).

Any side wall above the appliance on either side shall not be less than 60mm horizontally from the appliance (**Fig. 15.3**).

Surfaces over the top of the appliance must not be closer than 650mm i.e. cabinets or cookerhoods.

The rear gap at the rear of the appliance **MUST NOT** be blocked off or obstructed.

### Appliance Base or Hearth

**⚠ If the appliance is placed on a base, measures have to be taken to prevent appliance from slipping from the base.**

It is essential that the base or hearth on which the appliance stands should be level and be capable of supporting the total weight of the appliance.

The front plinth cover is removable and must not be obstructed by flooring or tiles. If necessary the appliance must be raised by the thickness of the tiles to ensure the plinth can be removed, and the appliance can be rolled out for service.

### Tiling

When the appliance is to stand in a recess or against a wall which is to be tiled, under no circumstances should the tiles overlap the appliance top plate, access to remove the top plate must be allowed for servicing at a later date.



### Rear Clearances (including Combustible Rear Walls)

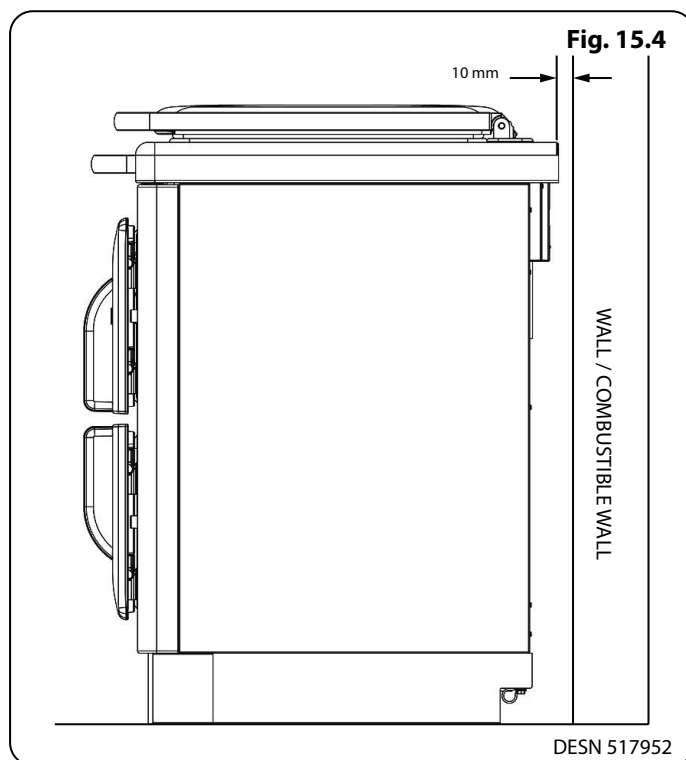
**SPECIAL NOTE:** Ensure that unprotected electric cabling or plastic services do not pass within or on the outside of the wall behind or directly above the appliance. This type of material can age prematurely when exposed to continuous higher temperature.

Please note **every** appliance is fitted with 25 mm spacer brackets.

This allows the appliance to be fitted where the rear wall is constructed of combustible materials, such as all-timber or stud wall partitions and batoned plasterboard.

The air gap must be left open and not blocked off across the top edge (**Fig. 15.4**) for example tiled over

**IMPORTANT! The air gap at the rear of the appliance must be maintained to provide ventilation for the Induction hotplate.**



## 16. Electrical connection

- ⚠ WARNING: This appliance must be earthed.**
- ⚠ This appliance is designed for the voltage stated on the rating plate, which is situated behind the plinth cover.**
- ⚠ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person to avoid a hazard.**

### For the cooker

Two separate phase 13 AMP 230V or 3PH 400V minimum 16A per phase ~ 50 Hz fused electrical supply are required adjacent to the appliance. External wiring to the unit must be installed using the mains cable provided, in accordance with the current wiring regulations and any local regulations which apply. If the cable is shortened, new ferrules must be fitted to the stripped conductors.

The method of connection to the mains electricity supply must facilitate complete electrical isolation of the appliance, by a multi-pole switch, having a contact separation of at least 3 mm on all poles.

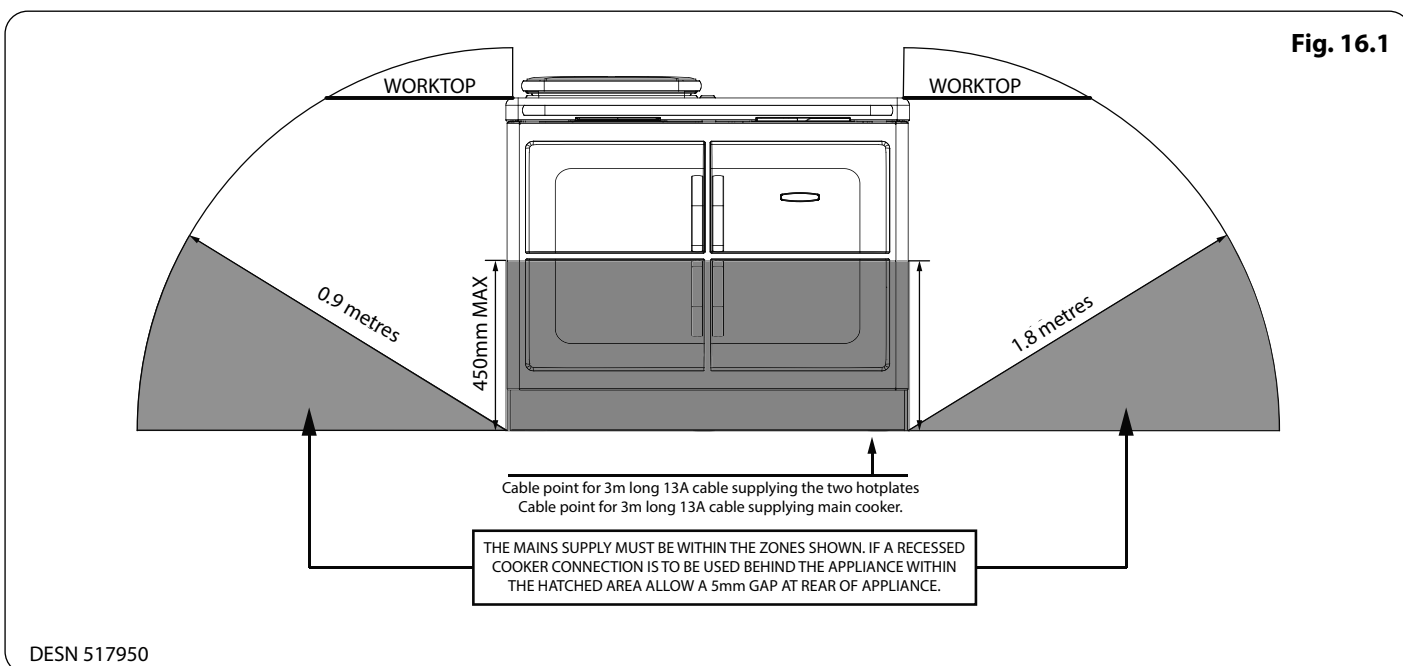
The isolator should not be positioned immediately above the cooker, but must be fitted within 2 metres of the appliance.

The isolator may be separate from the connection point.

The mains connection point must be accessible within the areas shown in **Fig. 16.1** for cable routing options.

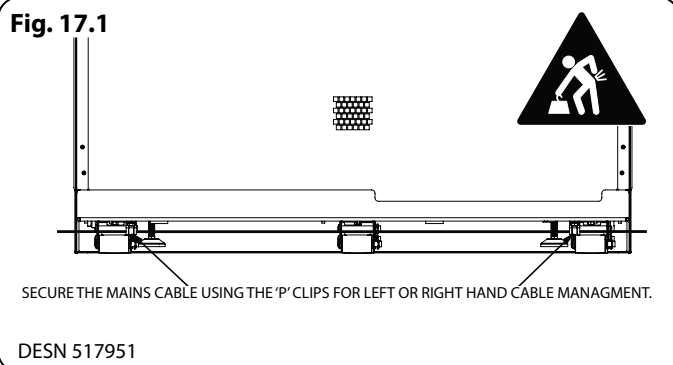
### Induction Hob

An additional, **separate single phase power supply** is required. 230V ~ 50Hz, 13amp fused three pin plug electrical supply.

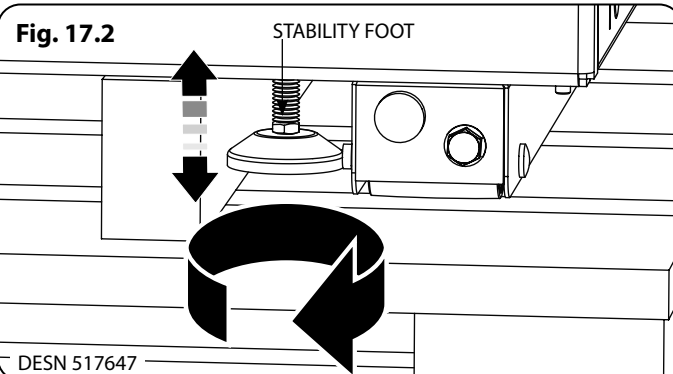


## 17. Installation and Levelling

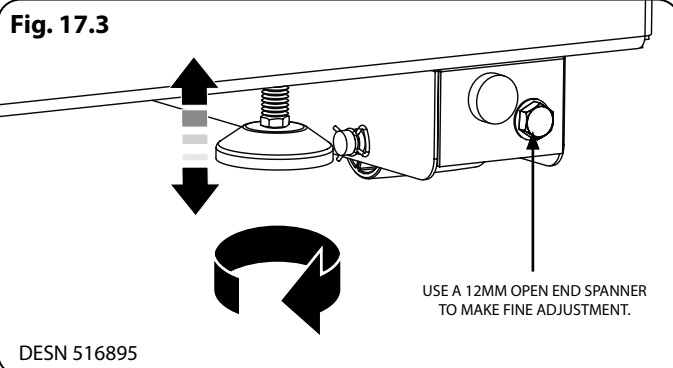
**Fig. 17.1**



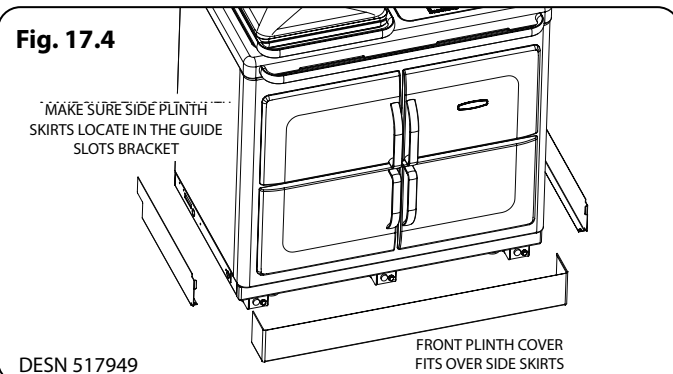
**Fig. 17.2**



**Fig. 17.3**



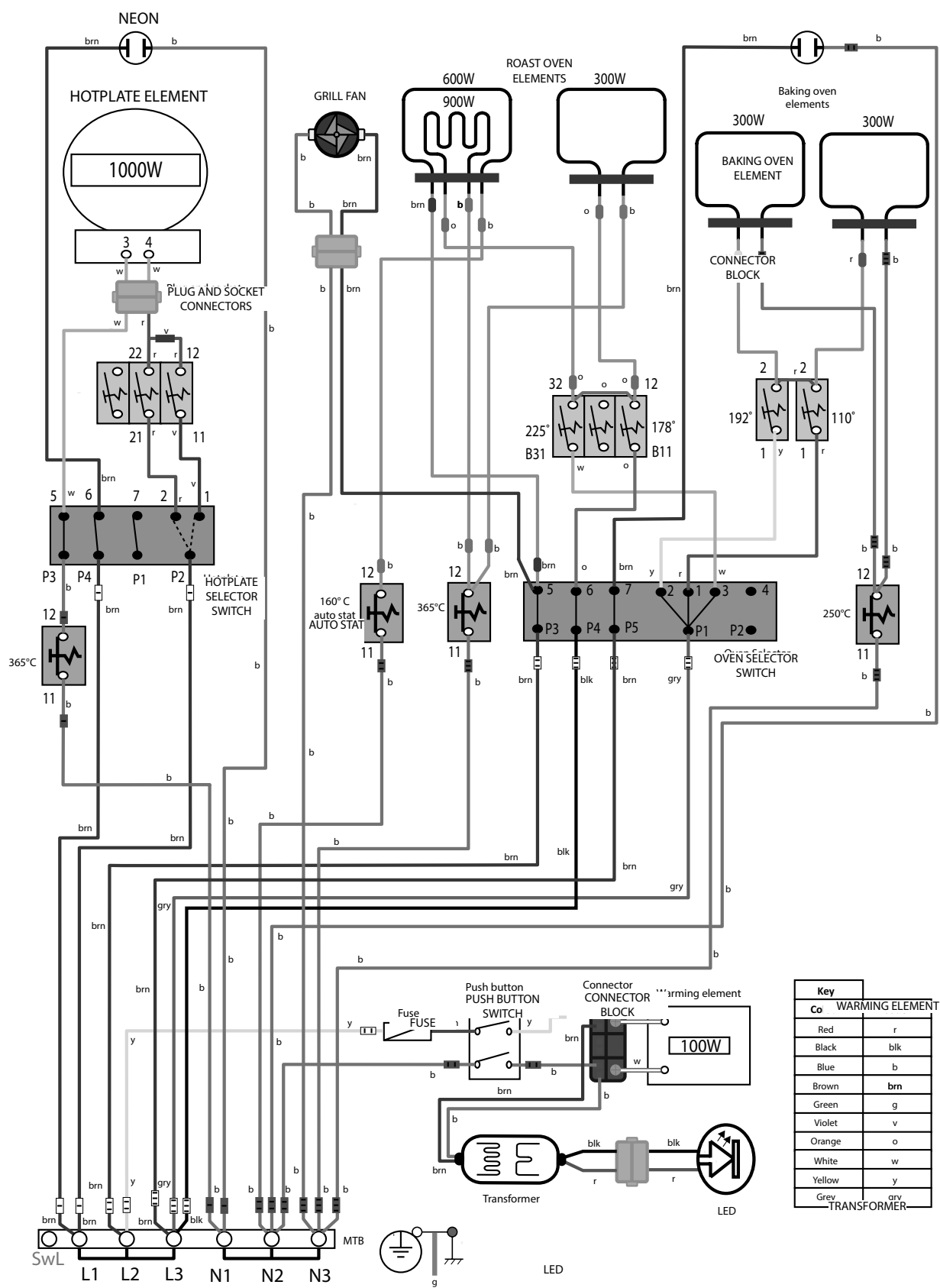
**Fig. 17.4**



1. **NOTE:** Care must be taken not to trap mains cables (**Fig. 17.1**).
2. When removing appliance from the pallet, the front stability feet can be raised with a spanner to allow appliance to be slid from transit pallet (**Fig. 17.2**).
3. Slide cooker off transit pallet.
4. Appliance can now be pushed back on its wheels into desired position. **NOTE:** Care must be taken not to trap mains cable.
5. **Levelling of appliance** - Use 12mm socket to adjust wheel mechanism for FINE adjustment on both sides at rear of the appliance (**Fig. 17.3**).
6. Using a 13mm open end spanner, feet can be adjusted at front to make **FINE** adjustments to the front of the appliance and to provide a brake for the wheels (**Fig. 17.3**).
7. Turning the bolt clockwise will lower the wheel thus increasing height of the cooker (**Fig. 17.3**).
8. Anti-clockwise lifts the wheels and lowers the cooker (**Fig. 17.3**).
9. Fit the magnetic plinth (**Fig. 17.4**) and sides.

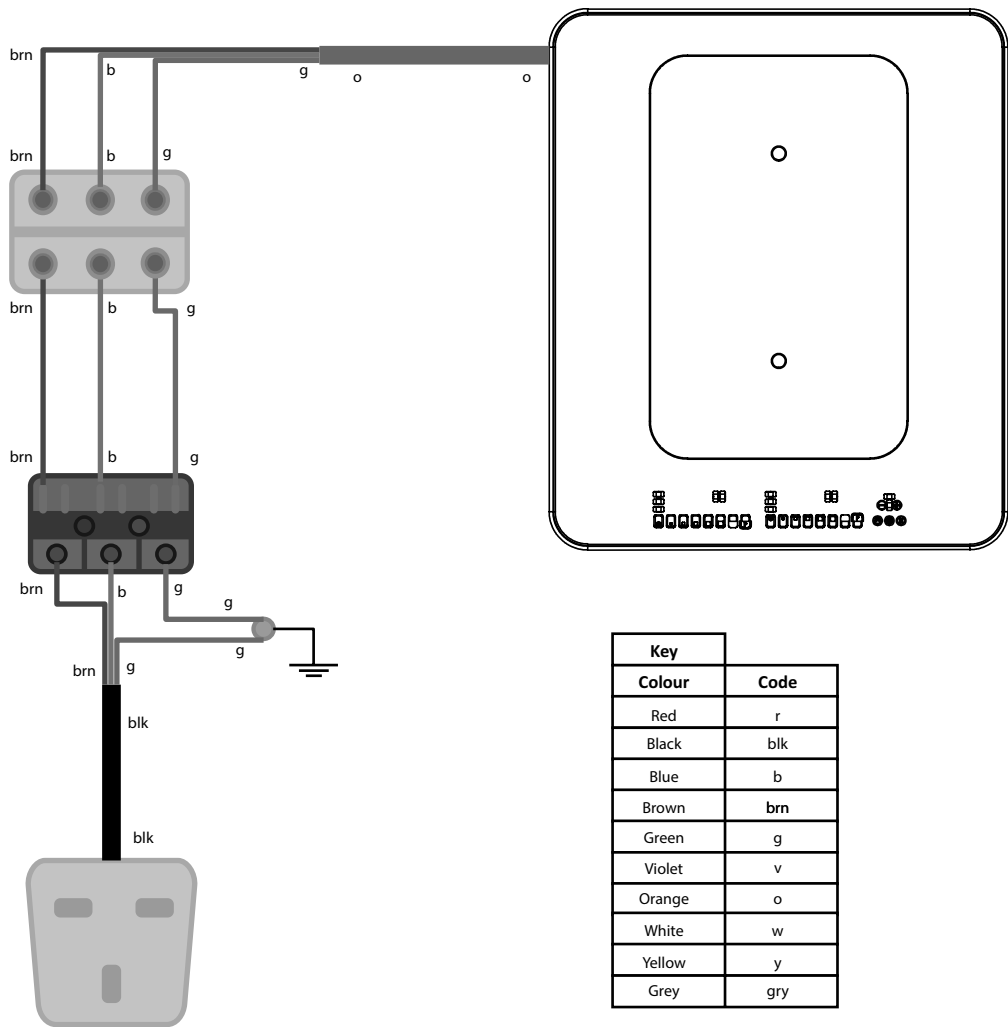
# 18. Circuit diagrams

The Stanley NUA Electric



DESN 517948

The Induction Hob



DESN 517960

## 19. Stanley Warranty

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### CONDITIONS OF WARRANTY

Your Stanley Cooker is guaranteed against any part that fails,(under normal operating conditions) within 3 years from the date of installation of the appliance, the guarantee covers parts and labour for the first 12 months and parts only for the remaining 24 months.If the unit is not installed within six months of date of purchase, the warranty will commence six months from the date of purchase. The warranty is given only to the original consumer/purchaser only and is non-transferable. The appliance must be installed by a suitable qualified person and installed as per the requirements of the manual. Failure to comply with the installation requirements will void your warranty. Waterford Stanley reserve the right to replace any part due to manufacturing defect that fails within the warranty period under the terms of the warranty. The unit must be used for normal domestic purposes only and in accordance with manufacturer's operation instructions.

### LIMITS OF LIABILITY

- The warranty does not cover:
- Special, incidental or consequential damages, injury to persons or Property, or any other consequential loss.
- Any issue caused by negligence, misuse, abuse or circumstances beyond Waterford Stanley's control.
- Any issue with wear and tear, modification, alteration, or servicing by anyone other than an authorized service engineer.
- Installation and operational related problems such as inadequate venting or ventilation.
- Damage caused to the unit while in transit.
- Enamel discolouration due to over firing, enamel damage caused by impact, damage to baffles caused by over firing and fading of surface finish on casting.
- Rust on cast iron parts unless reported prior to unit being installed.
- Aesthetic damage, rust & missing parts on units purchased off display.

### Note:

Adequate clearance must be maintained around the appliance to ensure the ease of part removal in the possible event of their damage/failure. Waterford Stanley are not responsible for any costs incurred in the removal of items installed in the vicinity of the appliance that have to be moved to facilitate a part replacement.

All warranty claims must be reported to the Waterford Stanley Service Department and must be submitted with the product serial number (located on the rear of the appliance), date of purchase, proof of purchase (if requested) and details of the specific nature of the problem.




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With Waterford Stanley's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliance described at any time.